

Marshall's
HAUTE SAUCE

Habañero Carrot Curry Snack Mix

- 2 c. Corn Chex® Cereal
- 2 c. Rice Checks® Cereal
- 1 c. of Peanuts
- 1 c. of Pretzels, small size
- 1 Stick of Butter
- 1/2 c. Habañero Carrot Curry Haute Sauce
- Juice from 1 lime
- 1 tsp. dried Mexican oregano
- 1 tsp. cayenne pepper
- 1 tsp. salt
- 1/2 c. Worcestershire sauce

1. Preheat oven to 250°
2. Line sheet pans with foil, spray with cooking spray.
3. In a bowl mix Cereal, peanuts, and pretzels.
4. In a sauce pan melt butter, add in worcestershire sauce, Habañero Carrot Curry Haute Sauce. Once butter is melted remove from heat and add lime juice.
5. Mix dry and wet ingredients in a bowl.
6. Spread the dry mixture evenly between two baking sheets.
7. Mix oregano, cayenne, and salt together.
8. Sprinkle mixture evenly over mix.
9. Bake for 45 min, stirring gently every 15 min.

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